PLANT FACT SHEET

Ficus nervosa Heyne ex Roth.

GENUS *Ficus* **FAMILY** Moraceae

COMMON NAMES Kurbo, Jiu ding rong

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruit

The ripe fruit are eaten. They are sweet.
The young leaves are eaten fresh as a vegetable.

DESCRIPTION

A fig. It is a tree. The leaf stalk is 1-2 cm long. The leaf blade is oval and 6-15 cm long and 2.5-5 cm across. It is thinly leathery. It is dark green on top and dark with small scattered lumps underneath. The base is round, the edges curl and the tip is sharp. There are 7-11 side veins each side of the main vein. These are easy to see underneath. The figs occur either singly or in pairs in the axils of leaves. They are round and 1-1.2 cm across. They are lumpy when young. They do not have a stalk but the fruit narrow looking like a stalk. Male, gall and female flowers occur in the same fig.

HABITAT

A tropical plant. They grow between 400-1600 m altitude in S China.

PRODUCTION

Harvesting and Seed Production

In southern China plants flower from January to August.

NOTES

There are about 800-1000 Ficus species. They are mostly in the tropics. There are 120 Ficus species in tropical America.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0b84c2a5-0590-4dd9-a3b8-67460db444a9